

Model Food Code and Proposed Professional Standards for School Nutrition Professionals

Effective January 2015, the **Model Food Code** is an important step forward for the state of Montana. The new regulations focus on training and proper planning of food service staff and managers. This risk-based approach emphasizes scientific best practices in food safety that includes, but is not limited to increased need for time-temperature control of certain foods, having at least one certified¹ person in-house during every shift, no bare hand contact with ready-prepared foods, and a mandatory *Standard Operating Procedure* (SOP) approved by the local health department. If you have questions regarding this new rule, or how to implement new food safety practices, please contact your local sanitarian.

Montana Department of Health and Human Services (DPHHS) Retail Food Code

This new ruling became effective January 2015.

All School Nutrition Managers will now be required to have a Food Safety Certificate such as ServSafe Certificate (offered as a preconference class). A School Nutrition employee that has received a Food Safety Certificate needs to be at work whenever a school cafeteria is in operation.

Montana DPHHS is allowing school administration until January 2016 to be in compliance with this new food code

Effective July 2015, the proposed **Professional Standards for School Nutrition Professionals** is the USDA's response to amendments made by section 306 of the Healthy, Hunger-Free Kids Act of 2010 (HHFKA). This rule will **require annual continuing education and training** for all school nutrition personnel who manage and operate the National School Lunch and School Breakfast Programs. Key benefits include providing consistent, national standards for school nutrition professionals and ensuring adequate performance of duties and responsibilities of each position.

Attending a MTSNA State conference is a very easy and convenient way to stay in compliance with these new **Professional Standards**.

Preconference class attendance alone can get you 4 or 8 hour of continuing education units (CEU) depending on the class you choose to take.

Conference attendees receive at least 11 CEUs when attending Wednesday and Thursday Breakout Sessions, General Sessions and the Vendor Show.

Professional Standards simply stated are that all School Nutrition Employees are now required to have continuing education units or credits every year they are employed. Complete details will be published in our May newsletter

Chris Emerson, Director of Office of Public Instruction School Nutrition Programs is working with MT DPHHS to have a general session speaker address this new ruling.